

FIG. 1A

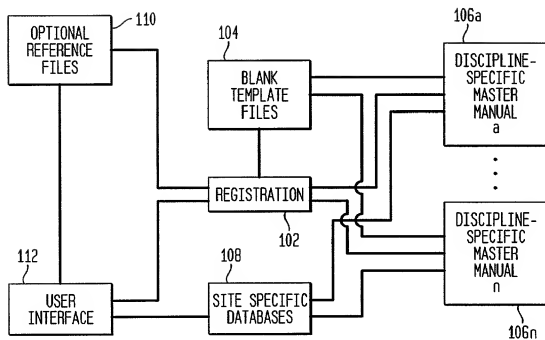
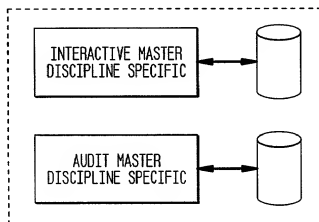


FIG. 1B



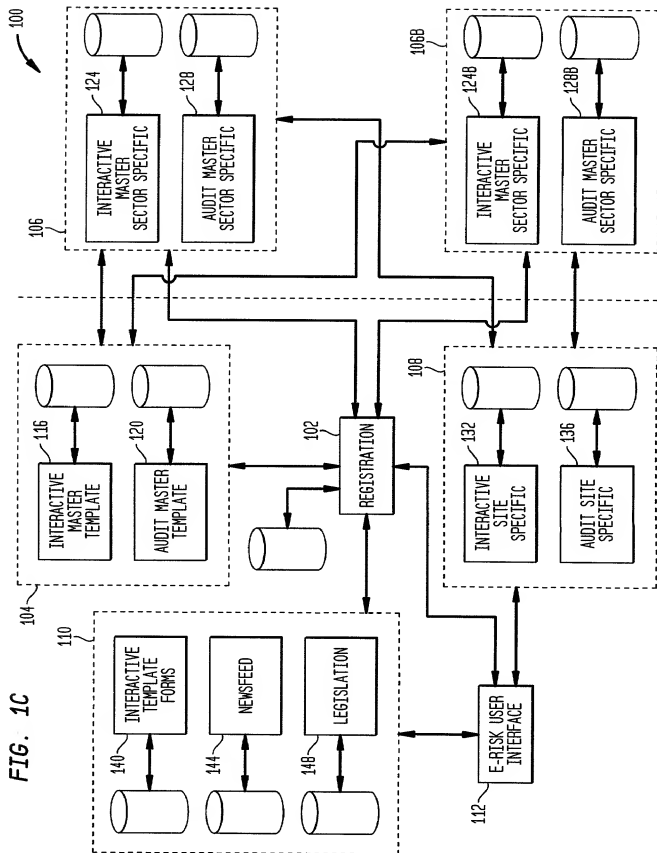


FIG. 1D

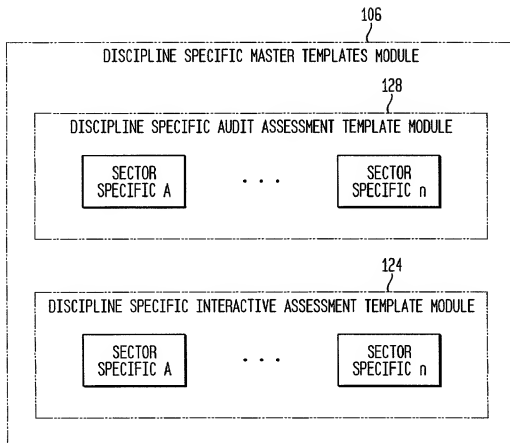


FIG. 1E

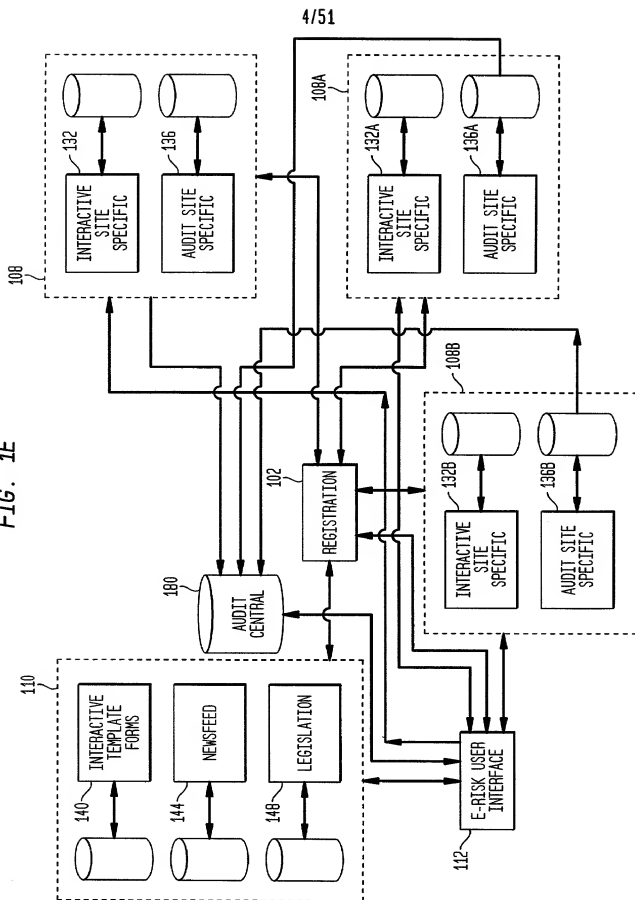


FIG. 1F

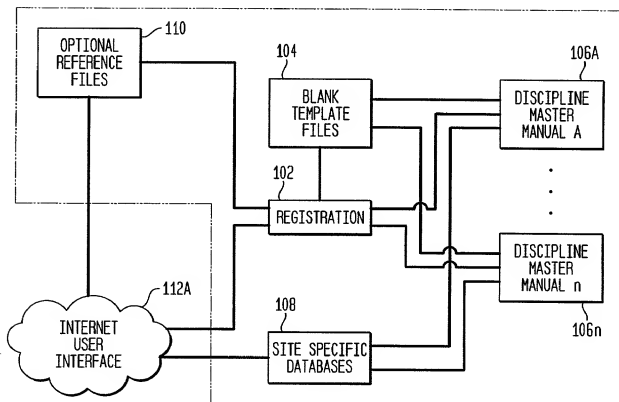


FIG. 16

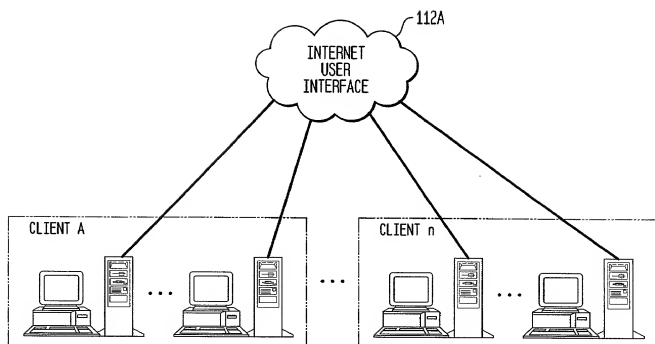


FIG. 1H

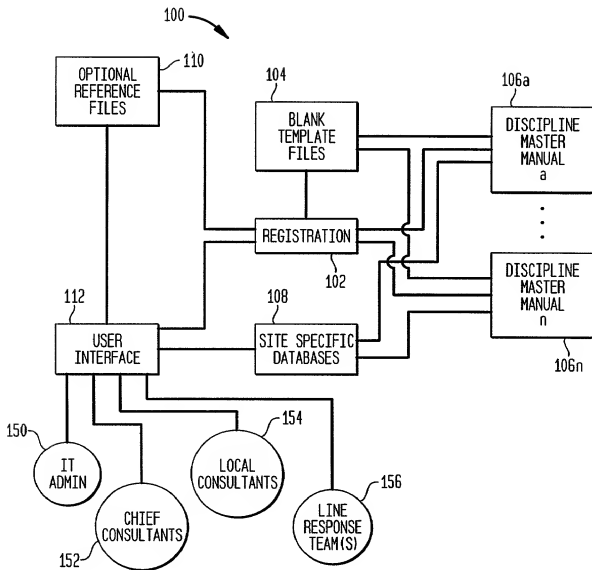


FIG. 11

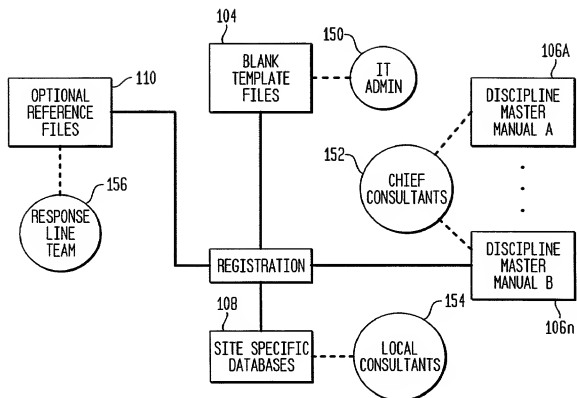


FIG. 1J

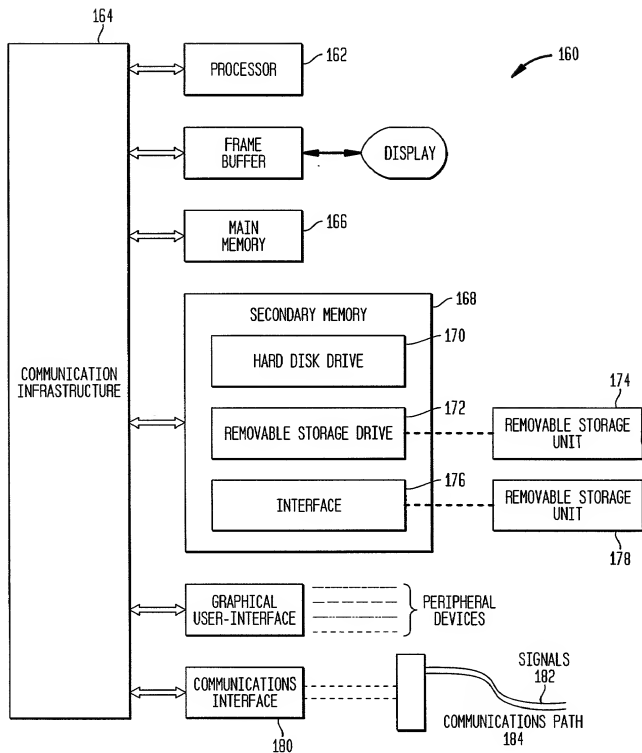


FIG. 1K

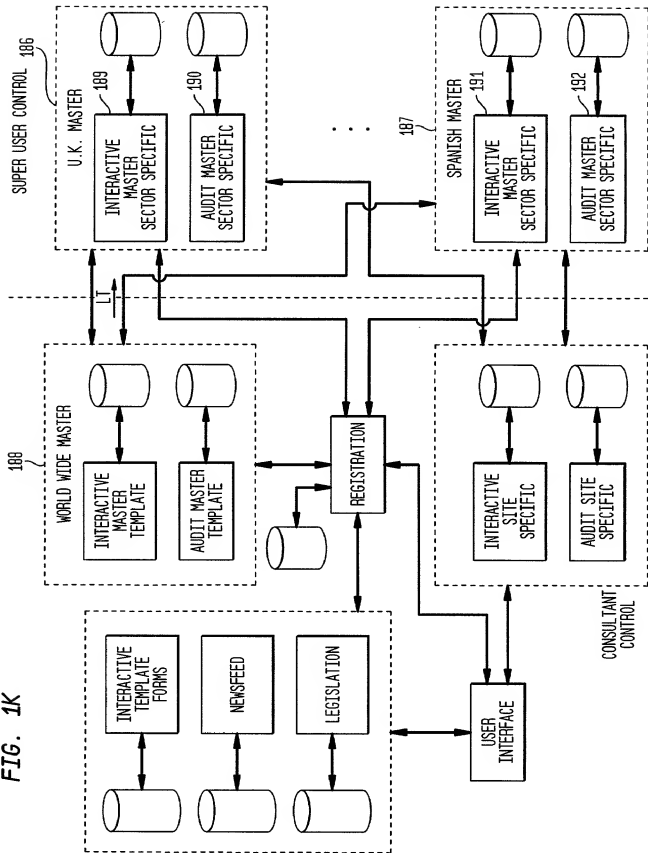


FIG. 2A

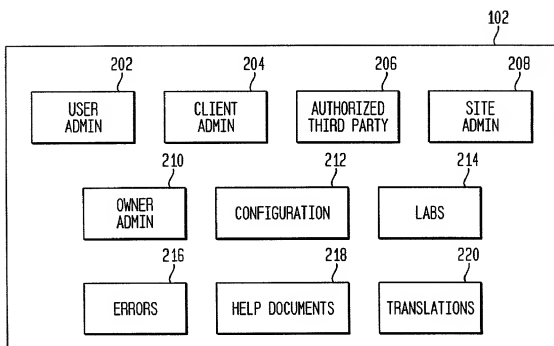


FIG. 2B

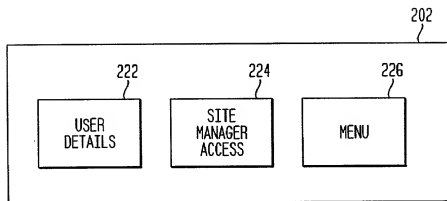


FIG. 2C

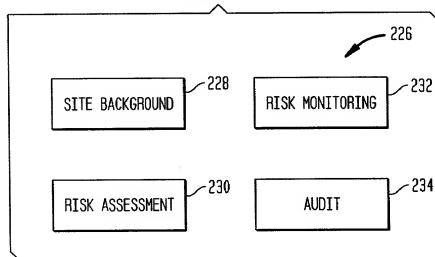


FIG. 2D

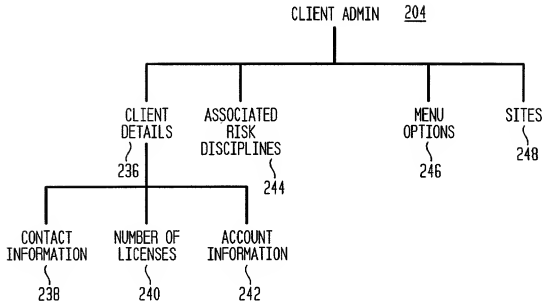


FIG. 2E

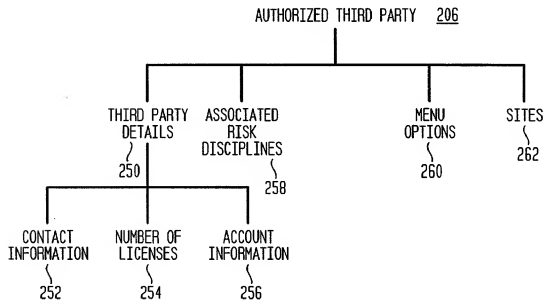


FIG. 2F

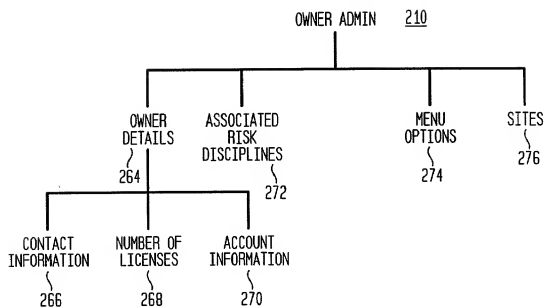


FIG. 2G

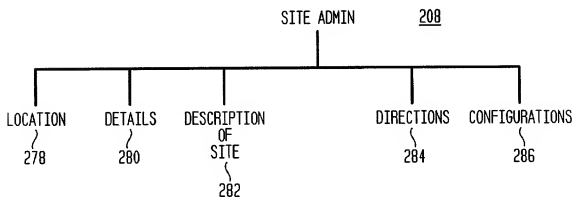


FIG. 2H

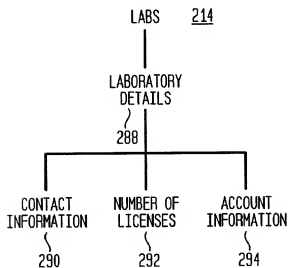


FIG. 2I

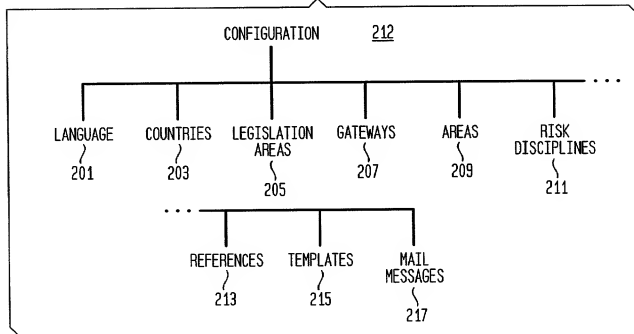


FIG. 3A

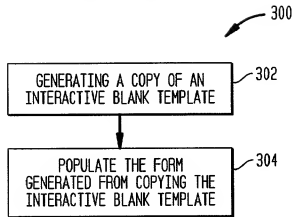


FIG. 3B

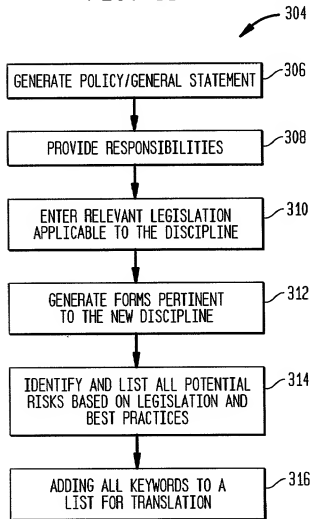


FIG. 3C

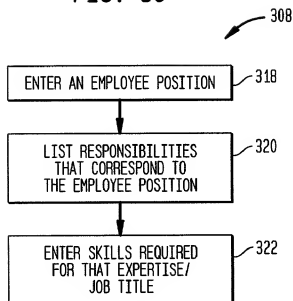


FIG. 3D

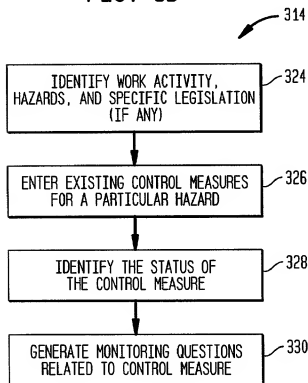


FIG. 3E

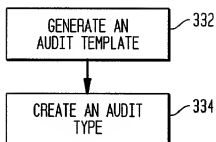


FIG. 3F

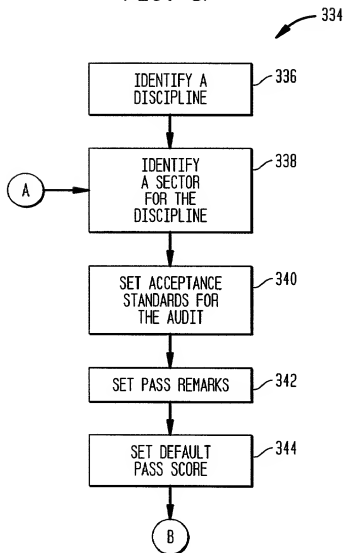


FIG. 3G

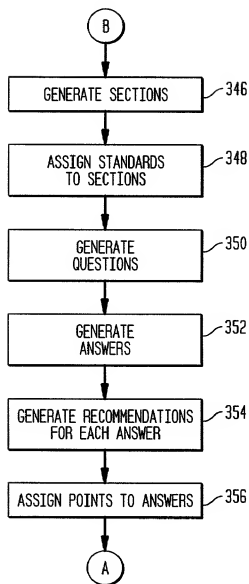


FIG. 4

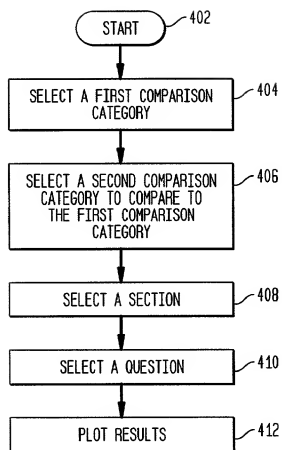


FIG. 5A

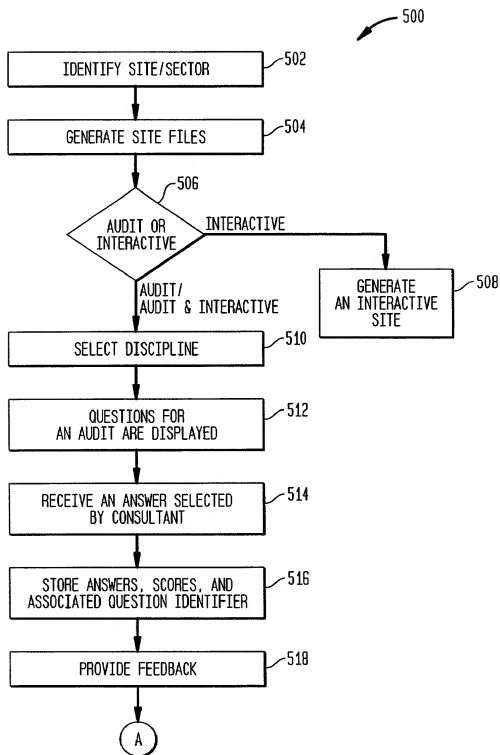


FIG. 5B

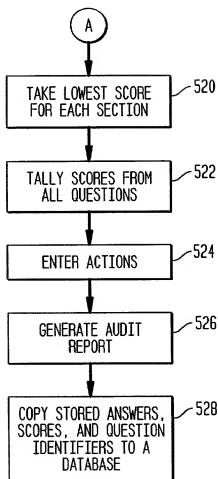


FIG. 5C

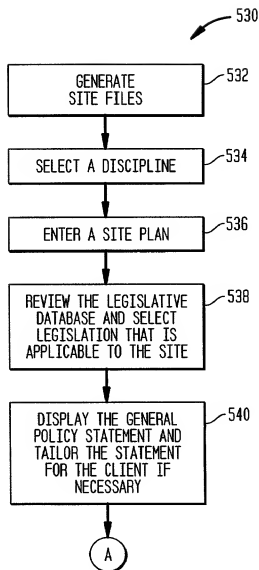


FIG. 5D

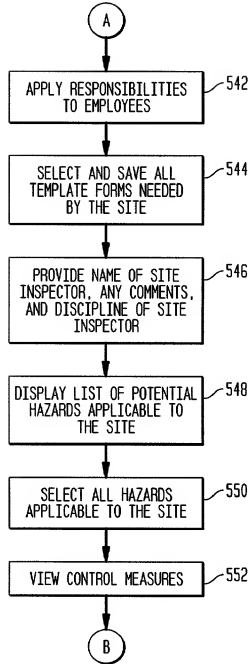


FIG. 5E

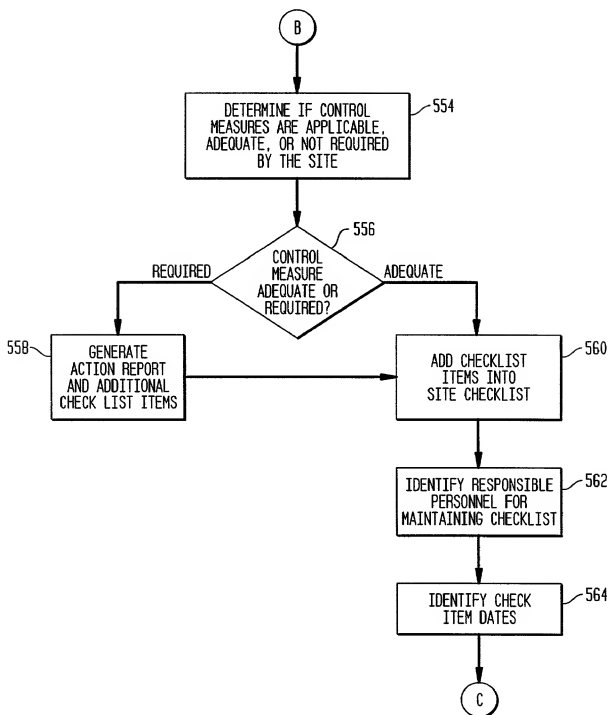


FIG. 6A

http://22.50.134.21/audit/rampage.cdfra.clt00rformnet

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites History Mail Print

Address http://22.50.134.22

Site Background 600 Risk Assessment 603 Site Monitoring 607

Site Details Site Plan Legislation Policy Statement Responsibilities Skills Matrix Directory 602

Required Skills 608 Skills Matrix 604

Charlie Jones 618 Skills Matrix 604

Chief De Party (Food is prepared safely and in hygienic conditions) 612

CDH Basic Food Hygiene Certificate

Martin Harrison 612

Kitchen Assistant (Kitchen surfaces and equipment are cleaned effectively and any low risk food preparation work is performed safely) 612

Essentials Of Food Hygiene

Hygiene Awareness Instruction -

Bacteria

Hygiene Awareness Instruction -

Cleaning

Hygiene Awareness Instruction - Food Storage and Temperature Control

Hygiene Awareness Instruction - Personal Hygiene

Michael Heritage 612

Sous Chef (Food is prepared safely and in hygienic conditions) 612

CDH Intermediate Food Hygiene Certificate

Richard Tustin 612

Sous Chef (Food is prepared safely and in hygienic conditions) 612

CDH Intermediate Food Hygiene Certificate

Robert Cook 612

Head Chef (Food is prepared safely and in hygienic conditions) 612

Response/line 612

Latest News 612

Blue green algae in lakes and ponds 612

Secure Systems Safety Regulations 2000 come into force 612

Over your safety publication up to date 612

Internet 612

616

614

FIG. 6B

27/51

http://www.whatrisk.com/e-risk

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites

Address <http://www.whatrisk.com/e-risk/demosite.nsf>

Response Line Enquiry

Name

Company

Question

I would like someone to contact me via ☐ Email ☐ Telephone

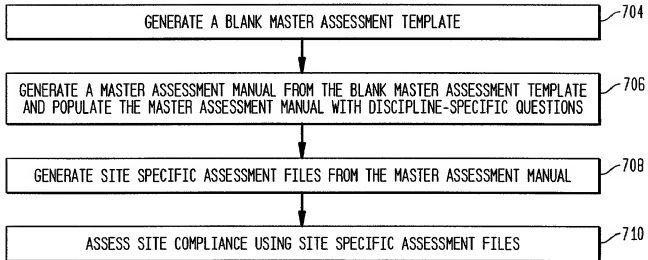
☐ Urgent

☐ e-risk MANAGER

Internet

FIG. 7A

702

HIGH LEVEL RISK ASSESSMENT PROCESS**FIG. 7B**

712

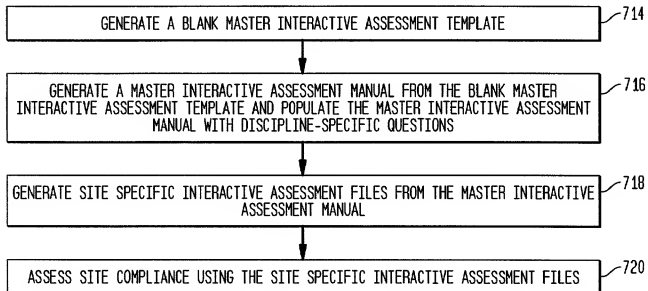
INTERACTIVE RISK ASSESSMENT PROCESS

FIG. 7C

722

AUDIT PROCESS

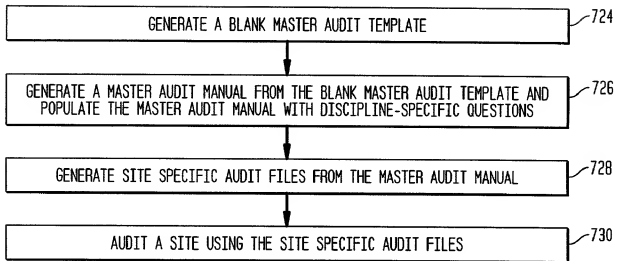
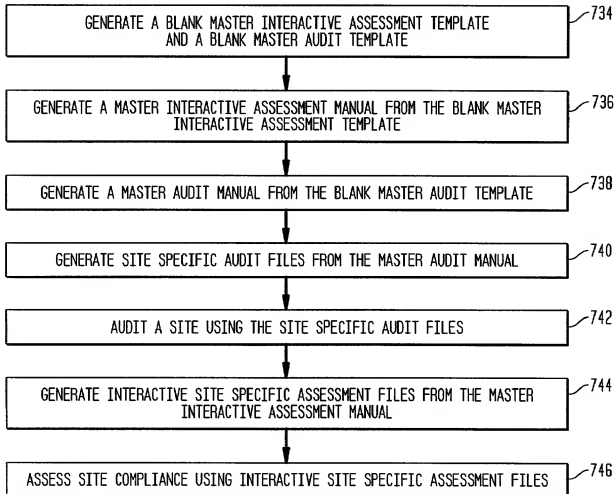


FIG. 7D

732

INTERACTIVE RISK ASSESSMENT AND AUDIT PROCESS



FOUOET-08288660

FIG. 8A

http://202.250.134.224/audit/monitorator.nsf/ra.site/0perframesset	
File Edit View Favorites Tools Help	
Back Forward Stop Refresh Home Search Favorites History Mail Print	
Address http://202.250.134.224/audit/monitorator.nsf/ra.site/0perframesset	
<input type="radio"/> Site Background <input type="radio"/> Risk Assessment <input type="radio"/> Risk Monitoring*! <input type="radio"/> Audit <input type="radio"/> Checklist Calendar <input type="radio"/> Personal Checklists <input type="radio"/> Due Diligence <input type="radio"/> Action Reports <input type="radio"/> Checklist Calendar <input type="radio"/> Non-Compliant <input type="radio"/> Outstanding Checklists	
The Hotel	
Tuesday 28/05/2000 Robert Cook • Audit - Care Home Audit	
No documents found	
http://202.250.134.224/audit/monitorator.nsf/ra.site/0perframesset Internet	

FIG. 8B

http://242.230.234.24/audit/area/0123456.nsf/area.20010904asset/frameMultiFrameSrc?view

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites History Mail Print

Responsibilities

☐ Assign Responsibility

Area	Chief De Party
Responsible for	Food is prepared safely and in hygienic conditions
Skills Required	CFR Basic Food Hygiene Certificate

1. General Responsibilities

To adhere to the general food policy of the Company.

To be alert to food safety hazards in the workplace and to report all problems to their supervisor and to make suggestions for safer food preparation practices as appropriate.

To co-operate with their Supervisor and Head Chef and to only carry out those tasks for which they have received appropriate food hygiene training.

To complete appropriate food hygiene training to ensure they are competent to perform their role as detailed by their responsibilities.

2. Area Responsibilities

To ensure they operate in compliance with food safety legislation and safe and hygienic working practices, including:

- Wearing appropriate protective overclothing
- Change coats and gloves with waterproof dressings
- Wash hands often, to supervisor
- Report any illness to supervisor
- Start to work in food rooms.

Last Updated: 15/09/2007

☐ Internet

FIG. 8C

© http://202.250.134.224/multisites/912466.as/ira.com/OpenFrame/frame-kidinfoFranchise.asp

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites History Mail Print

Report any illness to supervisor
 Do not smoke in food rooms.

3. Additional Responsibilities

Additional Skills Required	CCR Advanced Food Hygiene Certificate CCR Basic Food Hygiene Certificate CCR Intermediate Food Hygiene Certificate Essentials of Food Hygiene
----------------------------	--

Registered for	<input checked="" type="radio"/> Yes <input type="radio"/> No
Name	0123456789
Position	
Skills Held Appropriate to Area	<input checked="" type="checkbox"/>
Date Responsibility First Agreed	
Training Requirements	
In their absence, several responsibility rests with	
Name	
Position	

Last Updated: 20/09/2000

Click here to accept responsibility

Internet

FIG. 8D

http://202.250.134.221/audit/manager.nsf/fra.site/yourFrameSet

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites History Print

Address http://202.250.134.221/audit/manager.nsf/fra.site/yourFrameSet

☐ Site Background
 ☐ Risk Assessment
 ☐ Policy Statement
 ☐ Monitoring
 ☐ Audit

Site Details
 Site Plan
 Legislation
 Policy Statement
 Responsibilities
 Skills Matrix
 Directory
 Detaining
 Checklists

Skills Held
 Training Requirement

Required Skills

Bob Rodcliff
 Charlie Jones
 Martin Harrison
 Kitchen Assistant [Kitchen surfaces and equipment are cleaned effectively and any low risk food preparation work is performed safely]
 Essentials Of Food Hygiene
 Hygiene Awareness Instruction -
 Bacteria
 Hygiene Awareness Instruction -
 Cleaning
 Hygiene Awareness Instruction -
 Food Storage and Temperature Control
 Hygiene Awareness Instruction -
 Personal Hygiene
 Michael Heritage
 Richard Tustain
 Robert Cook

No documents found

☐ Done
 ☐ Internet

FIG. 8E

[illegible]

FIG. 8F

http://192.254.134.201/audit/visiter/1025465.asf/mz_jmnpFmasesFfPme-KsJDu0rFmASLc7u
 File Edit View Favorites Tools Help
 Back Forward Stop Refresh Home Search Favorites History Print

Assessment Date: 19/09/2000
☐ Directory

Cleaning Structure and Equipment
 CLEANING STRUCTURE AND EQUIPMENT
 HAZARD SUMMARY

Food waste may attract pests which could contaminate foodstuffs.
 Dirty or greasy surfaces, equipment or utensils may allow harmful organisms to grow.
 Chemical contamination of foodstuffs.
 Foreign body contamination of food from dirt, grease, food debris, etc.
 Ice contaminated due to a poor cleanliness and maintenance of the ice machine.

POLICY
 The policy is designed to promote the highest standards of both cleanliness and sanitation within the food production environment. However in all operations there are areas which are specifically designed for public/customer access and these areas should be maintained and monitored in a similar manner as outlined in this section.
 The specific policy elements are as follows:

FIG. 86

http://212.250.134.274/audit/monitor.as?fra.siteOpenFrameSet

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites History Mail Print

Address http://212.250.134.274/audit/monitor.as?fra.siteOpenFrameSet

☐ Site Background
☐ Risk Assessment
☐ Risk Monitoring
☐ Due Diligence
☐ Outstanding Checklists
☐ Non-Compliant
☐ Audit
☐ Action Reports

Checklist Calendar

25/09/2000 Tuesday
26/09/2000 Wednesday
27/09/2000 Thursday
28/09/2000 Friday
29/09/2000 Saturday
30/09/2000 Sunday
01/10/2000 Monday
02/10/2000 Tuesday
03/10/2000 Wednesday
04/10/2000 Thursday
05/10/2000 Friday
06/10/2000 Saturday
07/10/2000 Sunday
08/10/2000 Monday
09/10/2000 Tuesday
10/10/2000 Wednesday
11/10/2000 Thursday
12/10/2000 Friday
13/10/2000 Saturday

Open More Audit

No documents found

The Hotel

☐ Internet

Done Help

FIG. 8H

http://212.20.34.274/multisites/1912458.nsf/ra_2006performanceafframe-hd/ctmSite/ra

[File](#)
[Edit](#)
[View](#)
[Favorites](#)
[Tools](#)
[Help](#)

[Back](#)
[Forward](#)
[Stop](#)
[Refresh](#)
[Home](#)
[Search](#)
[Favorites](#)
[History](#)
[Mail](#)
[Print](#)

Risk Monitoring Checklist

Food Safety Monitoring-Once Only

Subject Area	
Person Responsible	Robert Cook
Date Due	28/09/2000
Status	Not Stated

Question	Answer
1. Has the area of floor beneath the wash up area been cleaned?	Ofes Onlo

Corrective Actions

[Done](#)
[Print](#)

Last Updated: 19/09/2000

FIG. 8I

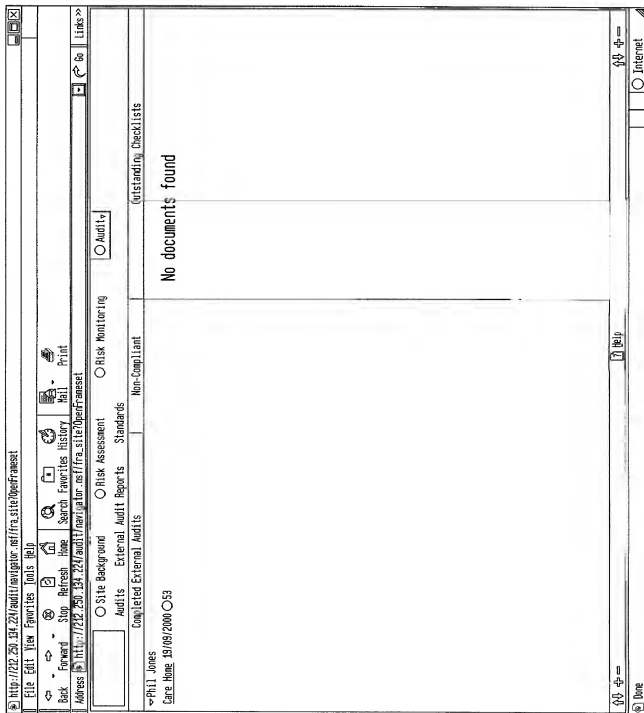


FIG. 8J

http://212.250.134.224/audit/navigator.asd/fra_site/overFrame.asp

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites History Mail Print

Address http://212.250.134.224/audit/navigator.asd/fra_site/overFrame.asp

The Hotel

☐ Site Background
 ☐ Risk Assessment
 ☐ Risk Monitoring
 ☐ Audit

Audits
 ☐ Non-Compliant
 ☐ Outstanding Checklists

Completed External Audits Reports
 ☐ Standards

19/09/2006
 Care Home
 Report Cover
 2 Audit
 2.1 Standard answers and actions
 3. Training
 4. Examination Results

No documents found

Done Help Internet

FIG. 9

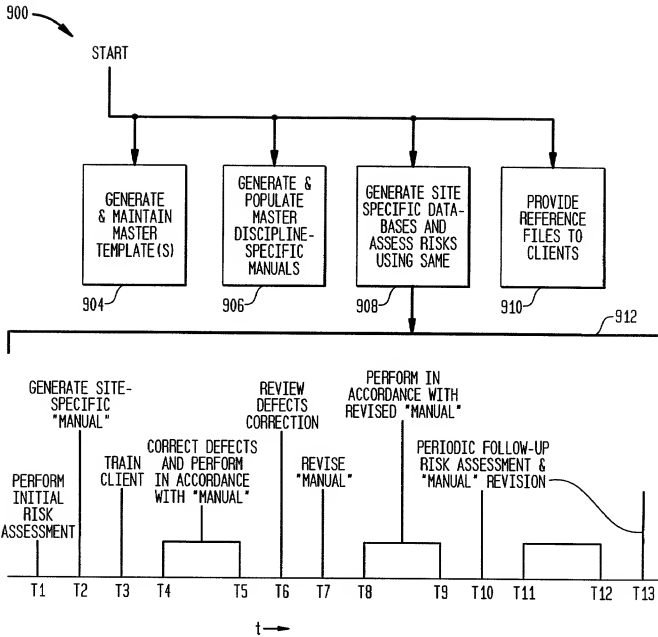


FIG. 10A

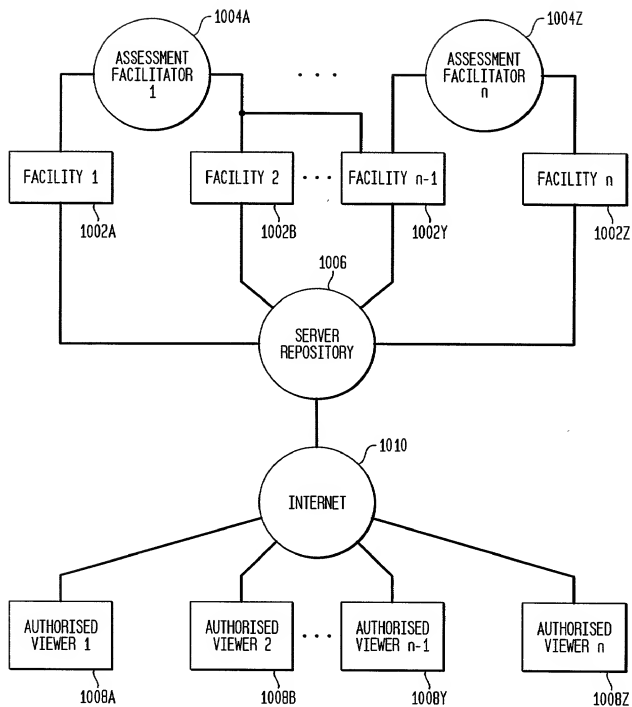


FIG. 10B

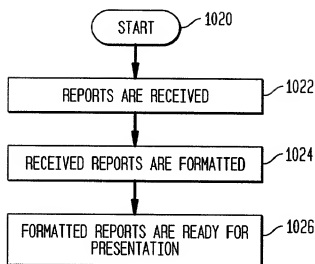


FIG. 10C

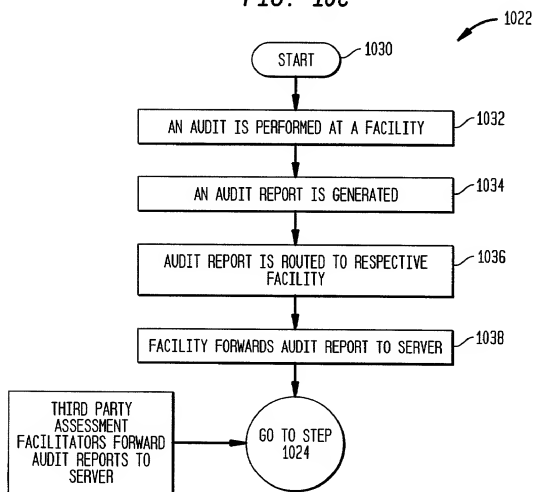
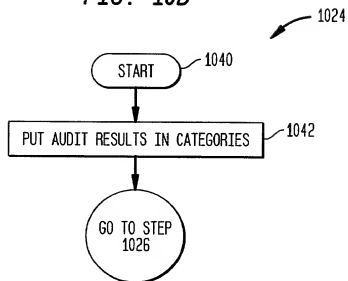
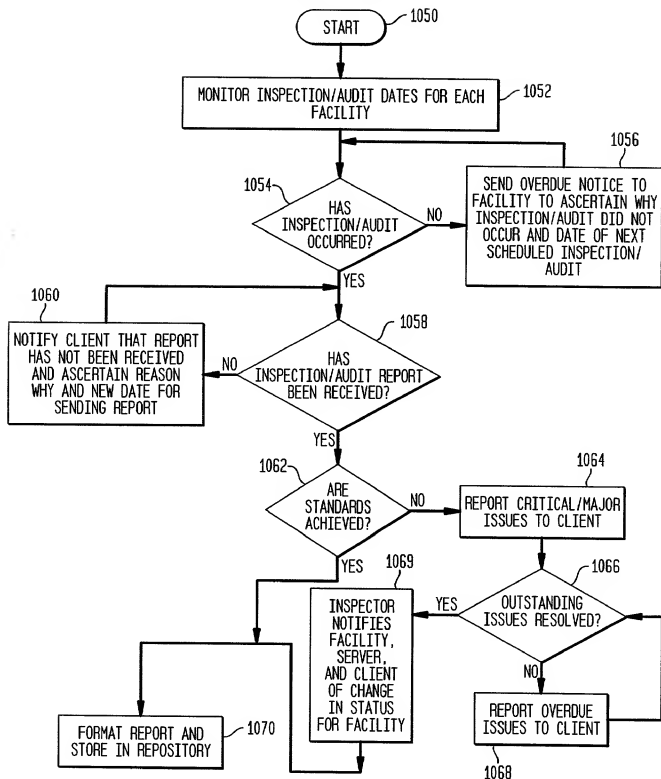


FIG. 10D

START 1050



46/51

FIG. 11A

	Total	GAS		ELECTRICITY		WATER	
	Cost £	Usage kWh	Cost £	Usage kWh	Cost £	Usage m3	Cost £
Jan	4809	34460	444	40548	3967	196	398
Feb	3846	31178	402	36802	3046	196	398
Mar	3578	32819	423	36793	2757	196	398
Apr	3165	37017	477	34210	2290	196	398
May	2737	12631	163	31667	2176	196	398
Jun	2644	6715	86	31155	2160	196	398
Jul	2599	2558	33	31434	2168	196	398
Aug	2643	3247	42	32241	2203	196	398
Sep	2796	10451	135	33492	2263	196	398
Oct	2310	19408	250	15743	1662	196	398
Nov	3282	31178	402	23323	2482	196	398
Dec	4767	34460	444	41269	3925	196	398
Totals	39176	256122	£3,301	388677	£31,099	2352	£4,776

FIG. 11B

WITH 1/2 HOUR
METERING CAPABILITY
1102

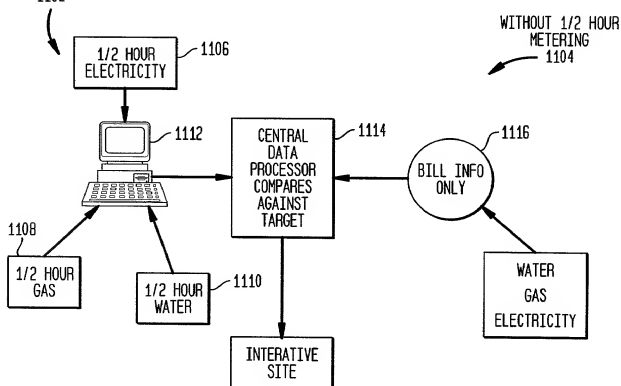


FIG. 12A

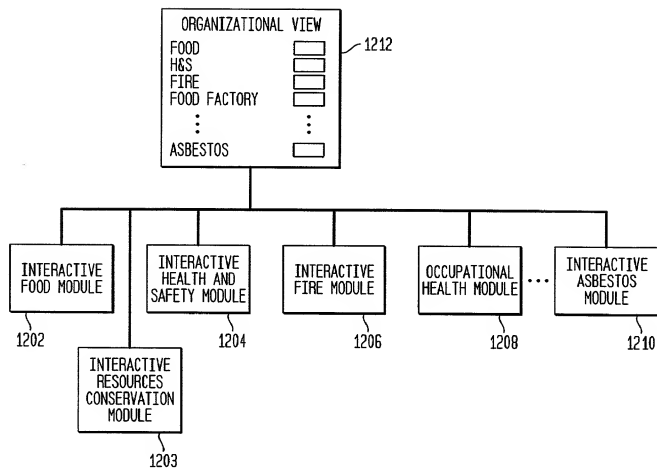


FIG. 12B

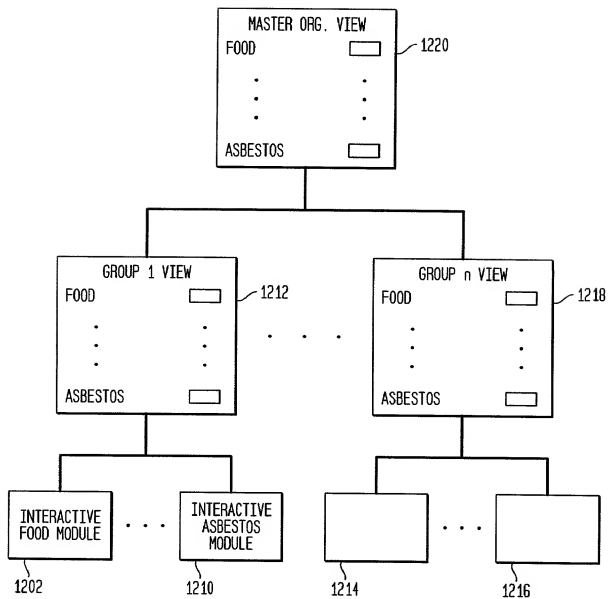


FIG. 13A

1304-

FIG. 13B

1310

http://www.whaistrisk.com/e-risk

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites

Address http://www.whaistrisk.com/e-risk/demosite.nsf

Asbestos Register Checklist

Monitoring Frequency	Once only
Subject Area	
Person Responsible	James Bloggs
Date Due	19/11/2000
Status	Incomplete

Question

1 Has EPA 56436-020 been encapsulated under controlled conditions?

Answer

☒ Yes ☐ No

☐ Encapsulation control procedure

Corrective Actions

Done

1320

1322 Save & Exit

Discipline ✓ Asbestos (Register)

e-risk MANAGER

Internet

1312

1313

1314

1315

1316

1317

1318

1320

1322

FIG. 13C

1330

1332

1334

1336

1330

http://www.whairisk.com/e-risk

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites

Address http://www.whairisk.com/e-risk/demo/site.nsf

Asbestos Register Material

EPA Reference: EPA 56496-20	Assessment No: 2	Phil J	Repair damaged material
Date: 19/10/2000	Surveyor:	Internal/External: Internal	Encapsulate under controlled
Building: Warehouse B	Location:	Boiler room	
Floor: 1	Under the boiler		
Position: Insulation material			
Description: 3-Thermal Lagging	Extent: 10 sq m		
Product Type: Str. Presumed	Photograph:		
Identification:			

MATERIAL RISK ASSESSMENT:		PRIORITY RISK ASSESSMENT:	
Product: 3	Normal Occ. Activity: 2		
Damage/Deterioration: 2-Medium	Likelihood of Disturb: 2		
Surface Treatment: 1-Unsealed Cement	Human Exposure Pot: 3		
Asbestos Type: 3-Crocidolite	Maintenance Activity: 1		
Other Asbestos Type:			
Material Score: 11	Priority Risk: 12		
Material Risk: High			
TOTAL RISK: 132			

OTHER COMMENTS:

Discipline ☒ Asbestos (Register)

☐ e-risk MANAGER

Internet